

SLURRIED CONFECTION PREPARATION AND FLAVOR-INJECTED BLENDING SYSTEM AND METHOD

CROSS-REFERENCE TO RELATED APPLICATIONS

This application is a continuation of application Serial No. 09/532,482, "Method for Preparing and Slurried Confection," filed on March 22, 2000, now abandoned, which is a continuation of application Serial No. 09/370,516, filed August 6, 1999, issued as U.S. Patent No. 6,068,875, which is a continuation-in-part of application Serial No. 09/097,111 filed on June 12, 1998, for "Method and Apparatus for Preparing a Flavored Shake," issued as U.S. Patent No. 5,948,461, which itself was a continuation of application Serial No. 08/451,256 filed on May 26, 1995, for "Multi-Flavored Comestible Shake Mixing Method," now U.S. Patent No. 5,766,665; this application is also a continuation of application Serial No. 09/650,980, "Flavor-Injected Blending Apparatus," filed August 29, 2000, now abandoned, which was a continuation of application Serial No. 09/114,611, "Multi-Flavored Food Preparation System and Method," filed July 13, 1998, issued as U.S. Pat. No. 6,126,983, which is a continuation of application Serial No. 08/904,075, "Flavor-Injected Blending Apparatus," filed July 31, 1997, issued as U.S. Pat. No. 5,778,761, which is a continuation of application Serial No. 08/695,238, "Flavor-Injected Blending Apparatus," filed August 8, 1996, issued as U.S. Patent No. 5,653,157, all commonly owned with the present invention.

FIELD OF THE INVENTION

The present invention relates generally to the dispensing and mixing of multflavored foods such as milkshakes, frozen custards, slushes, and the like, more particularly to an

efficient and cost-effective method of preparing a flavored shake, and also to the utilization of a flavor-injected blender for mixing and dispensing such foods without the need for large storage facilities and costly equipment.

BACKGROUND OF THE INVENTION

Beverage dispensing systems are used to provide consumers with beverages that are typically a mixture of previously stored concentrate and water. Further, milk shake machines are available for use in fast-food styled restaurants, but such machines are typically expensive. In addition, storage of product used is typically within the machine thus demanding expensive retail space for placement and convenient use.

By way of example, U.S. Patent No. 5,056,686 to Jarrett discloses a beverage dispensing system for providing different flavored drinks mixed from concentrate and water. The system has a number of containers for storing different flavors of concentrate for pumping to a hand-held, "bar-gun" styled, dispensing nozzle via a piping system including a coupling adapted to received pressurized water. Each container is in fluid communication with a specific fluid-driven proportion pump that is also in fluid communication with the pumping system. Separate and fluid supply lines extend from each pump to a dispensing head. Valves in the dispensing head control the discharge of fluid therefrom so that when a selected beverage is desired, the appropriate concentrate and water are discharged simultaneously to ensure that the end beverage contains the appropriate mixture of concentrate and fluid.

10 User-operated vending machines, such as that described in U.S. Patent No.
15 5,341,957 to Sizemore, discloses a cup-type vending system that includes a currency
output device and automatically outputs a beverage into a cup in response to a payment
and selection of a beverage. The vending machine includes a plurality of disposable
5 containers of beverage syrup, such as "bag-in-box" packages, stored in an auxiliary
cabinet. A dispensing system functions to draw syrup from the disposable containers and
selectively dispense a predefined or selected amount of syrup into an awaiting cup. The
system includes pumping stages wherein one stage draws a selected amount of syrup
from a package through a feed conduit and discharges the selected amount through a
nozzle into the cup.

20 U.S. Patent No. 3,934,759 to Giannella et al. discloses a milk shake machine having
a multiple mixing, blending and dispensing head for mixing and dispensing a variety of
flavored milk shakes from one reservoir of unflavored comestible. Each head incorporates
a premix chamber, wherein an unflavored, neutral comestible is injected under pressure,
and is mixed under turbulence with a selected flavoring syrup which is also injected under
pressure. A flexible shaft beater mixes the partially mixed comestible with the flavoring
syrup and a triple port dispensing nozzle directs the mixed flavored milk shake into a
container for serving.

25 By way of further example, U.S. Patent No. 3,295,997 to Tomlinson et al. discloses
a milk shake machine which include a mixer for reducing pre-frozen flavored ingredients
stored within a container to a flavored milk shake with the addition of a preselected amount
of milk supplied from a milk storage tank carried by the machine.

U.S. Patent No. 5,323,691 to Reese et al. discloses a frozen drink mixer for preparing blended beverages, particularly frozen drinks, in which an ice dispenser, liquid mix dispenser, and blender are combined into a single unit. The apparatus automatically delivers an appropriate amount of ice and liquid to the blender unit and turns on the blender at an appropriate time to prepare the frozen drink of desired size. A drink mixing and dispensing machine described in U.S. Patent No. 2,855,007 stores a mix within a tank carried by the machine and pumps the mix through a freezing chamber prior to dispensing into a cup which is held under a mixing blade. Syrup pumps are also carried within the cabinet of the machine for dispensing one or two syrups into the cup before repositioning the cup under the mixer for dispensing and mixing the syrup with the milk shake styled mix.

While a variety of milk-shake-styled syrup dispensing and mixing devices and methods are known in the art, there remains a need for an economical method for efficiently and cost effectively providing a customer with a plurality of options for a milk shake flavored as desired by the customer.

There also remains a need to provide an inexpensive system to provide a flavored shake to a customer while maintaining low capital cost as well as low operating cost and do such while maintaining the cleanliness and health standards demanded in the industry.

SUMMARY OF INVENTION

In view of the foregoing background, it is an object of the present invention to provide an efficient method of preparing a flavored confection such as a nondairy milk shake within health-conscious standards. As is well known, strict sanitation codes and enforcement of these codes creates a need for improved and simplified food dispensing

methods. It is further an object of the present invention to provide a variety of flavors while minimizing storage and expanding accessibility for such flavors. It is another object to use such flavors with a neutral flavored mix for use as a base to which selected flavors are dispensed. It is yet another object of the invention to minimize inventory needs typical in an ice cream counter styled restaurant and improve on the speed of service for such a restaurant. It is yet another object of the present invention to provide such a method at a cost well below that associated with current methods that include typically expensive storage and processing equipment.

In another aspect of the present invention, it is an object to provide a system for providing a variety of flavors for a flavored food while minimizing storage and expanding accessibility for such flavors. It is further an object to use such flavors with a neutral-flavored, prepackaged shake mix for use as a base to which selected flavors are dispensed. It is yet another object of the invention to minimize inventory needs typical in the ice cream counter styled restaurant and improve on the speed of service for such a restaurant.

These and other objects, advantages, and features of the present invention are provided by a method for preparing a flavored slurried confection that comprises providing a disposable serving container and depositing a neutral flavored mix into the container for storage prior to the preparation of the confection. It is desirable that the neutral-flavored mix have a freezing-point temperature lower than normally found for that of water. It is further desired that the mix-filled container is stored within a storage freezer for maintaining the neutral-flavored mix at a storage temperature, and transferred to a tempering freezer generally close to a preparation and serving area for maintaining the neutral-flavored mix

at a blending temperature. The mix-filled container is removed from the tempering freezer for preparation of a flavored confection. In order to provide a variety of flavors for selection by a customer, a plurality of flavored syrups is provided. In the preparation of the confection, the mix-filled container is manually positioning for pumping a selected syrup into the container. The syrup is selected from the plurality of flavored syrups, and a small quantity is pumped into the mix-filled container for blending the selected syrup with the neutral-flavored mix. During the blending, the mix preferably remains chilled, whereby the small quantity of syrup adds a selected flavor to the body and mass of the neutral-flavored mix for forming the flavored slurried confection within the disposable serving container. The flavored slurried confection is then served within the disposable serving container for consumption in that same disposable serving container.

In a preferred embodiment, the plurality of flavored syrups are stored in bag-in-a-box-styled packages. In an alternate preparation and serving method, an open-ended tubular sleeve is attached to the mix-filled container prior to pumping the syrup. The open-ended tubular sleeve extends walls of the container for limiting splashing of the mix during blending, and may comprise inserting the sleeve into the container, or attaching the sleeve about a lip of the container, as desired. The sleeve may remain or be removed prior to serving the prepared confection.

it is therefore an object of the present invention to provide a system for efficiently and effectively preparing a flavored food such as a comestible drink, such as a milk-shake styled drink within health conscience standards. As is well known, strict sanitation codes and enforcement of these codes create a need for improved and simplified food dispensing systems and methods. It is further an object to provide a variety of flavors while minimizing

storage and expanding accessibility for such flavors. It is further an object to use such flavors with a neutral flavored, pre-packaged shake mix for use as a base to which selected flavors are dispensed. It is yet another object of the invention to minimize inventory needs typical in the ice cream counter styled restaurant and improve on the speed of service for such a restaurant.

Additional objects, features, and advantages are provided by another aspect of the invention, a system for preparing a comestible flavored food comprising a housing, connection means carried by the housing for fluid communication with a food flavoring reservoir, a nozzle carried by the housing, the nozzle in fluid communication with the connection means for dispensing a selected food flavoring into a cup positioned external to the housing, a valve communicating with the connection means for controlling the food flavoring flow to the nozzle, the valve further having means for selectively delivering a predefined amount of food flavoring to the nozzle in response to selection of a food flavoring by a user, and a blender carried by the housing, the blender having a spindle head external the housing for positioning into a cup for blending a food flavoring dispensed into the cup with a mix stored in the cup. Further, a reservoir is provided for storing a plurality of different food flavorings therein, along with a conduit communicating between the reservoir and the connection means, and pump means in fluid communication with the conduit for drawing food flavoring from the reservoir and supplying the food flavoring to the connection means. A selected flavored food mix is thus prepared and served within a cup originally used for storing the mix.

BRIEF DESCRIPTION OF DRAWINGS

A preferred embodiment of the invention as well as alternate embodiments are described by way of example with reference to the accompanying drawings in which:

FIG. 1 is a perspective view of a slurried confection system of the present invention;

FIG. 2 is a partial cross-sectional view of a mix-filled container;

FIG. 3 is a side elevation view of a flavor injected blending apparatus;

FIGS. 4 and 5 are diagrammatical styled cutaway elevation and top views of an alternate system of the present invention;

FIG. 6 is a partial elevation view illustrating a sleeve inserting step of the present invention;

Fig. 7 is a partial cross-sectional view of a cylindrical sleeve in combination with a cup having a tapered side wall;

FIGS. 8 and 9 are perspective and cross-section views of a bulbous shaped sleeve of the present invention attached to a container;

FIG. 10 is a cross-sectional view of an alternate bulbous-shaped sleeve illustrating attaching onto a container;

FIG. 11 is a partial cross-sectional view of the sleeved container held for blending a syrup with a mix;

FIG. 12 is a perspective view of one preferred embodiment of the present invention illustrating a system for preparing a comestible flavored shake;

FIG. 13 is a perspective view of a syrup dispensing and blending apparatus of the present invention;

FIG. 14 is a front elevational view of the apparatus of FIG. 13;

Fig. 15 is a side view of the apparatus of FIG. 13 illustrating a blending operation;

FIG. 16 is a cross-sectional view of a cup and sleeve inserted within the cup;

FIG. 17 is a schematic drawing illustrating operational elements of a preferred embodiment of the present invention;

5 FIG. 18 is a partial side cross-sectional view of the apparatus of FIG. 13 identified as cross-section **18-18** in FIG. 19; and

FIG. 19 is a top cross-sectional view of the apparatus of FIG. 13 identified as cross-section **19-19** in FIG. 14.

DETAILED DESCRIPTION OF PREFERRED EMBODIMENT

10 The present invention will now be described more fully hereinafter with reference to the accompanying drawings, in which preferred embodiments of the invention are shown. This invention may, however, be embodied in many different forms and should not be construed as limited to the embodiments set forth herein. Rather, these embodiments are provided so that this disclosure will be thorough and complete, and will fully convey the scope of the invention to those skilled in the art. Like numbers refer to like elements throughout.

15 One preferred method of the present invention comprises a system **10** and process for preparing a flavored slurried confection **12**, such as a shake, for serving to a customer **14** in a disposable serving container **16**, such as a cup, wherein the serving container is effectively and efficiently used throughout the preparation process, as illustrated by way of example, with reference to FIG. 1. Preferably, the disposable serving container **16** is

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sufficiently sized for holding an individual serving of the slurried confection **16** therein. The present invention includes depositing a neutral flavored mix **18** into the disposable serving container **16**, herein referred to as a mix filled container **20**, as illustrated with reference to FIG. 2, wherein the neutral flavored mix preferably has a freezing point temperature lower than normally found for that of water. A reasonable supply of mix filled disposable serving containers will generally be stored in an on-premises storage freezer **22**, such as a walk-in styled freezer as illustrated with reference again to FIG. 1, for maintaining the neutral flavored mix at a desirable storage temperature with a supply typically sufficient for accommodating sales of the confection between shipments of the mix filled containers from a supplier. Preferably, and as illustrated with reference again to FIG. 1, a quantity of the mix filled containers **20** are transferred from the storage freezer **22** to a tempering freezer **24** for maintaining the neutral flavored mix at a blending temperature. The mix filled containers **20** are then removed from the tempering freezer **24** for preparation of the flavored confection **12**.

It has been shown that a blending temperature below the freezing temperature of water and generally about -15°C . Further, it is desirable to have the neutral mix be such that it contains and have air suspended therein for providing a desired texture to the mix and better manipulating of the mix during blending with syrups and syrup styled flavorings. With such, a desirable non-dairy sorbet, frappe, shake, and the like are produced and enhanced by the variety of flavor selection made available to the customer at a attractive price. It is expected that syrups will include various puree, sugared and solid particles such as chopped fruits and the like.

As illustrated with reference to FIG. 3, and again to FIG. 1, a plurality of flavored syrups **26** are stored in bag-in-the box styled packages **28** for pumping a selected syrup **30** and dispensing the selected syrup into the mix filled container **20**. Whether using a dispenser **34** from a flavor injected blending apparatus **36**, illustrated by way of example with reference again to FIGS. 1 and 3, or a bar-gun apparatus **38**, as illustrated with reference to FIGS. 4 and 5, the mix filled container **20** is held and a desired flavored syrup manually selected from the plurality of flavored syrups **26** available for pumping from the packages **28**. Preferably, a small quantity of the selected syrup **30** is pumped into the mix filled container **20** for blending the selected syrup with the neutral flavored mix **18** while the mix remains chilled, whereby the small quantity of syrup adds a selected flavor to the body and mass of the neutral flavored mix for forming the flavored slurried confection **12** within the disposable serving container **18**. As earlier described with reference to FIG. 1, the flavored slurried confection **12** is then served for consumption within the disposable serving container **16**.

As illustrated with reference again to FIGS. 1 and 2, a lid **40** is attached to the mix filled container **20** for sealing the neutral flavored mix therein during storage. With such an arrangement, handling the mix filled container **20** is done within strict health code standards and with little fear of contaminating the pre-packaged neutral flavored mix **18**. It is anticipated, as is illustrated with reference again to FIG. 2, that a flexible foil styled lid will be sealed along the container mouth or lip **42**. The lid **40**, in such an embodiment, extends beyond the lip **42** for ease in handling, peeling from the mix filled container **20**, and

disposal in a manner meeting desirable cleanliness and efficiency consistent with objects of the present invention.

As described earlier with reference to FIGS. 1 and 4, bag-in-box styled packages 28 are preferably used to store the various flavored syrups 26. The syrups 26 are individually pumped through dedicated pumps 44 and conduit 46 to the dispenser 34 for selecting a desired syrup and dispensing the selected syrup 30 into the mix filled container 20 for blending the selected syrup or multiple selected syrups with the neutral flavored mix 18. As is typical on bar gun apparatus 38, and flavor injected blending apparatus 36, syrup flavor selector buttons 48 provide for the selection of a desired syrup to be dispensed after delivery from an appropriate package 24 having the selected syrup 26. The contents, a variety of flavored syrups 26, of each package 24 is in fluid communication with the dispenser 34, a bar gun styled dispenser typically used to select and dispense liquor drinks and mixed soda drinks in combination with a preset amount of injected water. Once a particular flavored syrup 26 has been identified, an appropriate button 48 on the dispenser 34 is pushed which causes the pump 44 dedicated to that syrup 26 to pump the selected syrup 30 from its individual package 28 through conduit 46 in fluid communication with its individual pump. Typically one push of the selector button 48 injects a preset amount of syrup, two button pushes injects a doubled amount. In this way, customized, multi-flavored shake ingredients are readied for blending into the confection of choice. Further, a combination of flavors can be injected into the mix filled container 20 depending on the needs of customer.

As described in the above referenced related applications, the disclosure of which is herein incorporated by reference, it is well known in the soda fountain art to use a mixer **50** that includes a mixing cup, typically made of metal for preparing a milk shake or similar confection. Once prepared within the mixing cup, the flavored shake is then poured into a serving cup. More often than not, more mixed shake is prepared than needed to accommodate the amount of shake ordered. Further, the typical mixer **50** has a preset height dimension **52**, so that a switch **56** can be activated for the blending process, while the mixing cup is held between the switch and a hook upon which a bottom portion of the cup is placed, as described in U.S. Patent No. 5,766,665. To accommodate use with the blender **50**, having the preset height dimension **52**, a containers **17** having an appropriate height can be used, as illustrated with reference to FIG. 6. In the alternative, an open ended tubular sleeve **54** is inserted into the container **16** at various depths **58**, as illustrated with reference to FIG. 6.

One embodiment of the present invention includes attaching the open ended tubular sleeve **54** to the mix filled container **20** prior to dispensing syrup for extending walls of the container sufficiently above the lip **42** for limiting splashing of the mix out of the container during blending, as illustrated with reference to FIG. 7. The embodiment of the sleeve **54**, described in the related references, include attaching the sleeve **54** by inserting the sleeve into the container **16**. The sleeve **54** enters at least partially into the container **20** and is held in place by container inside walls. The sleeve **54** is dimensioned for passing into the mix filled container **20**, and depending on the container opening and taper within the container walls, the sleeve **54** will rest against an inner surface of the container.

As illustrated with reference again to FIGS. 6, the sleeve **54** may have a tapered side wall allowing effective use with parallel walled containers. Further, the sleeve **54** may include a step for receiving the container lip **42**. Alternatively, for containers having smaller openings, the tapered wall of the sleeve **54** will contact the lip **42** and be held in place for the blending step. The sleeve **54** extends sufficiently above the container lip **42** to prevent splashing out of the container and onto the surrounding counter where the confection is being prepared. The sleeve **54** may also include a step **53** that provides a height dimension such that the combination of sleeve and container can be used in a standard manner with the well known mixer **50**.

In an alternate embodiment, a bulbous shaped sleeve **55**, illustrated with reference to FIGS. 8 and 9, includes a flanged portion **60** which receives the lip **42** in a locking arrangement, and thus attaching the sleeve **55** comprises attaching the sleeve about the lip, wherein the lip defines an opening **62** of the container. In addition, the sleeve **55** comprises includes a top most opening **64** sufficient for passing the container **20** therethrough, as illustrated with reference to FIG. 10. As illustrated with reference again to FIGS. 9 and 10, various shaped contours may form the sleeve **55**, without departing from the feature allowing the container **20** to be passed through the opening **64** and have the lip **42** snap into locking position within the flanged portion **60**.

With the sleeve **54**, blending is completed as illustrated with reference again to FIG. 7, having an appropriately sized container **16** and sleeve **34** combination inserted into the mixer **50** for blending of the ingredients using the motor driven mixing blade **51**. It is anticipated that containers having 20, 16 and 12 ounce capacities will be used to serve

flavored shakes. Once the blending is completed, the sleeve **54** will preferably be removed for serving the shake. A disposable sleeve may be used, or a sleeve used that can be washed for reuse.

The present invention is effectively used for a variety of confections. It is expected that the bulbous shaped sleeve **55**, as described with reference to FIGS. 3 and 11, will be used for such varieties as a whipped cream topped dessert, in which case the sleeve **55** will likely remain attached to the container when the confection **12** is served. Generally, the sleeve **55** will be attached as described with reference again to FIG. 10, and hand held during the blending of the syrup with the mix. Such an arrangement allows for ease and convenience in handling of the mix filled containers **20** and sleeve **55** in an effective and timely manner.

A discussion of another aspect of the present invention will now be undertaken. Referring initially to FIG. 12, a system **10'** for preparing a flavored food such as a dessert, fruit drink, or shake comprises a flavor-injected blending apparatus **100** for injecting a selected food flavoring or syrup stored in a bag-in-a-box styled syrup reservoir **200** into a container or cup **300** that is removed from its tempering freezer **400** for blending the selected syrup with a neutral flavored shake mix, by way of example, that has been stored within the cup **300**.

As illustrated with reference to FIGS. 13 and 14, the flavor-injected blending apparatus **100** includes a housing **110**. Blender means **112** includes a spindle **114** that extends external to the housing **112**, and vertically downward, for having the cup **300** receive the spindle **114** during the blending of a selected food flavoring or flavored syrup

210 with a food base such as a neutral flavored shake mix 310 with the cup 300 as the cup 300 is manually held 312 for communication with mixing blades 116 of the spindle 114 for blending the selected syrup 210 with the shake mix 310, as illustrated with reference to FIG. 15. As further illustrated with reference to FIGS. 13-15, a housing wall portion 111 and transparent shield side and front panels 113 confine splattering of the mix 310 during the blending operation.

A flavored shake is prepared using the neutral-flavored shake mix 310, which is prepackaged in the cups 300 and shipped to point-of-sale locations where the cups 300 are first stored in food freezers and selected quantities removed from the freezer storage and placed in the tempering freezer 400, as illustrated again with reference to FIG. 12, which tempering freezer 400 is conveniently positioned proximate the apparatus 100. By way of example, a food freezer may be set at approximately zero to minus ten degrees Fahrenheit for long-term storage of the neutral mix 310 within the respective cups 300. The tempering freezer 400, in a preferred operation of the system 10', is set to maintain the stored neutral mix 310 within the cups 300, at a temperature between eighteen and twenty two degrees Fahrenheit. Such preferred staging of the neutral mix 310 within the tempering freezer 400 has been found to provide a consistent-tasting shake desirable to the customer. The quantity of mix 310 or cups 300 stored in the tempering freezer 400 will be determined by the sales performance at any given store. The cup 300 is sealed with a lid 314 prior to and during storage. With such an arrangement, handling the mix 14 at the restaurant is done within strict health code standards and with little fear of

contaminating the prepackaged neutral mix **310**. It is anticipated that a flexible foil styled lid **314** will be used for ease in handling for peeling of the lid **314** from the cup **300**.

As illustrated again with reference to FIGS. 15 and 16, a sleeve **316** having open ends is inserted into the cup **300**. The sleeve **316** enters at least partially into the cup **300** and is held in place by the cup inside wall **318**. The sleeve **316** extends sufficiently above the cup rim **320** to prevent the mix **310** from splashing and hitting the cup outside wall surface **322** and surrounding counter **118** where the shake is being prepared. With such a sleeve **316** and use of the apparatus **100**, the cup **300** used to store the neutral-flavored mix **310** is also used to serve the resulting flavored shake to the customer.

It is well known in the soda fountain art to use a mixer that includes a mixing cup typically made of metal for preparing a shake. Once prepared, the flavored shake is then poured into a serving cup. Often, excess mixed shake is prepared only to be wasted because the size shake ordered does not accommodate the amount of shake prepared. Such problems are eliminated by the present invention.

As illustrated again with reference to FIGS. 12-14, the apparatus **100** further comprises control means **120** including a syrup selector switch **122**. The switch **122** includes a set of buttons **124** for the selection of different flavored syrups **210** stored within the reservoir **200**. As illustrated with reference to FIG. 17, the apparatus **100** communicates with the reservoir **200**. By way of example in a preferred embodiment of the present invention, eight disposable reservoir bags **212** are in fluid communication with eight corresponding solenoid valves **126** that control the flow of syrup **210** from the bag **212** to a corresponding nozzle **128**. The eight valves **126** and eight nozzles **128** are

carried by the housing **110**, as illustrated with reference to FIGS. 18 and 19. Conduit **214** is provided from each bag **212** to a pump **216**. Second conduit **130** is provided from each solenoid valve **126** to the pump **216**, and third conduit **131** from the valve **126** to the nozzles **128**. Each bag **212** has its corresponding conduit **214**, **130**, **131**, and nozzle **128**.
5 The pump **216** operates to continuously supply the syrup **210** from each bag **212** to each respective valve **126**, thus providing pump means in fluid communication with the conduit **214**, **130** for drawing the syrup **210** from the reservoir **200** and continuously supplying the syrup **210** to the valve **126**, which controls the flow of any selected syrup **210** to a corresponding nozzle **128**.

The pump **216** in one preferred embodiment of the present invention provides an independent pump for each bag **212**. The pump **216** in one preferred embodiment is a well-known beverage gas pump supplying the syrup **210** under pressure with the typically nonpressurized bag-in-the-box reservoir bags **212**. The pump **216** can be driven by carbon dioxide, nitrogen, or compressed filtered air **217**, and does not come in contact with the syrup **210**. As is well known, separation of the syrup **210** and pumping gas eliminates contamination, foaming, and the need for purging of the conduit **130**, **214** when the syrup bags **212** are empty. The pump **216** operates when the selected syrup **210** is needed, and in response to the valve **126** opening, thus permitting dispensing of syrup through the nozzle **128**. The pump **216** pressurizes the syrup to match the pressure of the gas
20 supplied to the pump **216**. When the valve **126** is closed, the incoming gas and output syrup pressures equalize and the pump stops. As the bags **212** empty, the pump **216** draws a vacuum and collapses the bag **212**, thus completely evacuating the syrup **210**.

The pump **216** will shut off once a preset vacuum point is achieved and held. When a new bag **212** is installed containing replacement syrup, the vacuum drops, and the pump **216** restarts and pressurizes the reservoir **200**. A WICOR Company SHURflo® Beverage Gas Pump 166-200-XX is appropriate for use.

5 Again with reference to FIG. 17, a controller or programmable timer **132**, also carried by the housing **110**, is programmed for actuating the selected solenoid valve **126** through electrical connection means **133** and holding the valve **126** open for a preselected period of time. The timer **132** is activated by the selector switch **122**, which in a preferred embodiment is operated as a momentary switch **122**. By way of example, the preselected time period in a preferred embodiment operated the valve **126** for dispensing an ounce of syrup into the cup **300** having a sixteen-ounce capacity and approximately thirteen ounces of the neutral-flavored mix **310**. In addition to the flavor select buttons **124**, a short period button **123** and a long period button **125** are provided, as illustrated with reference to FIGS. 10 17 and FIG. 13. The short button **123** signals the timer **132** programmed to reduce the time period that the valve **126** remains open for dispensing a half-ounce of the selected syrup **210**. The long button **125** signals the timer **132**, programmed to increase the time period that the valve **126** remains open for dispensing two ounces of the selected syrup **210**.

Yet again with reference to FIG. 17, a water supply or sterilizing solution is 20 dispensed through the valve **127** for delivery of the sterilizing solution or fresh water through a dedicated nozzle **129** for flushing and cleaning the spindle **114** after each use in preparing a flavored shake. A switch **134** carried by the housing **110** activates the valve

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FIG. 100

127 for permitting the sterilizing solution to be dispensed through the nozzle **129** for cleaning the spindle **114**, as illustrated with reference to FIG. 18. As further illustrated with reference to FIGS. 17 and 18, a blender motor **136** carried by the housing **110** is activated by a motor switch **138** carried by the housing **110**. As illustrated again with reference to FIG. 18, each nozzle **128**, **129** is angled for dispensing the selected syrup **210** toward the spindle **114**. In the case of the sterilizer nozzle **129**, such an angle permits the spindle **114** and spindle blades **116** to be hit directly with water or sterilizing solution. In addition, once the sterilizing solution has been added to an empty container used to clean the spindle **114**, the motor switch **138** is pressed and spindle and blades operated within the solution until clean.

In operation of a preferred embodiment of the present invention, and as again illustrated with reference to FIGS. 12 and 15, the system **10'** anticipates the storing of a multiplicity of flavored syrups **210** in bag-in-the-box styled reservoir bags **212** conveniently located, yet out of sight from a retail serving operation. The syrup **210**, a variety of flavors including, by way of example, banana, cherry, chocolate, coffee, peppermint, raspberry, strawberry, and vanilla, each within its own designated bag **212**, are in fluid communication with the corresponding nozzles **128** for dispensing of a selected syrup **210** from the nozzle **128** into the cup **300** hand held to receive the spindle **114** and thus the dispensed syrup **210**. With the eight syrups **210** suggested by way of example, approximately thirty-six combination flavored shakes can be created by adding various portions of selected syrups **210** (e.g., standard button **124** selected, short button **123**, long button **125**, and combinations of buttons as desired), and dispensing the selected syrup **210** into the hand-

held cup **300** containing the neutral-flavored shake mix **310**. Once a particular flavor has been identified, an appropriate button **124** is pushed that causes the programmable timer **132**, described earlier with reference to FIG. 17, to open the solenoid valve **126** corresponding to that selected syrup **210**. The pump **216** dedicated to that syrup **210** causes the syrup **210** to flow from its individual bag **212** through conduit **214**, **130**, and **131** through the nozzle **128**. As earlier described with reference to FIGS. 17 and 19, the nozzles **128** are arranged with each nozzle **128** directed at the spindle **114**. In this way, a customized, multi-flavored shake is readied for blending into the shake of choice.

With the sleeve **316** placed within the selected cup **300**, the work area and counter surface **118**, as well as the cup **300** itself, are maintained in a clean, presentable condition for customer service. Once the blending is complete, the sleeve **316** is removed and the cup **300**, now having a flavored shake of choice, is served to the customer within the cup **300** that was used for originally storing the neutral shake mix **310**. Further, it is anticipated that the cup **300** containing the neutral-flavored mix **310** will be prepared and initially shipped and stored in a food freezer at temperatures for preserving the mix **310** for extended periods of time. Prior to the blending of a selected flavored syrup with the mix, the temperature of the mix will be reduced to a tempered temperature level for preferred blending of flavors with the mix. The tempering freezer **400**, conveniently located proximate the blending and serving area, provides that tempering function.

With such a system **10'**, a cost-effective, health-conscious approach for preparing a flavored shake is provided. While specific method steps of the invention have been described in detail herein above, it is to be understood that various modifications may be

made from the specific details described herein without departing from the spirit and scope of the invention as set forth in the appended claims.

As a result of the present invention, a cost-effective, health-code-conscious process for providing a flavored food such as a slurried confection having a desired flavor is provided. While specific steps in the invention have been described in detail herein above, it is to be understood that various modifications may be made from the specific details described herein without departing from the spirit and scope of the invention as set forth in the appended claims. Having now described the invention, the construction, the operation and use of preferred embodiments thereof, and the advantageous new and useful results obtained thereby, the new and useful methods and reasonable equivalents thereof obvious to those skilled in the art, are set forth in the appended claims.